

GRILLED BREAST OF CHICKEN
w/ SPICY PINEAPPLE SALSA

(CREATED FOR GOVERNOR LINDA LINGLE STATE OF HAWAII BY CHEF ALAN AWANA)

2-3 lbs. Chicken Breasts (approx. 4-6 pcs. / boneless)

29oz. Pineapple chunks in syrup

garlic salt

pepper

paprika

ground cinnamon

sriracha (Vietnamese hot sauce)

Season chicken w/ salt & pepper to taste. Lightly dust w/ paprika. Grill or pan sear chicken approximately 3-4 minutes each side or until light golden color. Place in baking pan and cover with foil. Bake at 275 degrees for 45 minutes. While chicken is baking use a small to medium pot and heat pineapple until it starts to boil then simmer uncovered for 15 minutes or until liquid reduces by 1/4th. Add 1/4th teaspoon cinnamon and stir well. Remove from heat and add sriracha to taste. About 1 tablespoon sriracha. This should be a fairly mild to medium flavor. If you like it hotter add more. Do not add sriracha while pineapple is simmering or the hot will have a bitter after taste. Remove chicken from oven and plate on a platter or simply pour the sauce over the chicken in the baking pan and serve hot. Serves 4-6. If you want to stretch this a little more cut chicken katsu style before plating then pour sauce over.

Enjoy.